

Château de la Genaiserie

Anjou-Villages 2006

- **Château de la Genaiserie - AOC Anjou-Villages**
(80% Cabernet Franc, 20 Cabernet Sauvignon)



Vinification

Vines at optimum phenolic maturity. Temperature controlled during vinification. Maceration for several days with micro-oxygenation to encourage aromatic expression and round tannins. No fining. Light filtration before bottling.

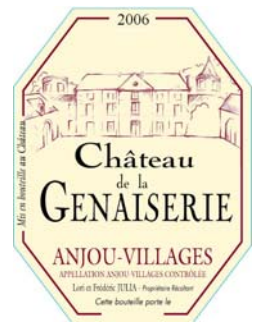
Tasting Notes

Enjoy with grilled or roasted meats and hard cheeses. It will also be a perfect accompaniment to spicy dishes.

Vintage 2004 – Selected by *Food & Wine* October 2009

HACHETTE WINE GUIDE 2009 ★

Page 976: “Aged for more than 12 months in contact with its fine lees. Deep red color with black hints. Concentrated nose of red and black jamy fruit. Smooth attack with silky tannin, rich and delicate ...”



BRONZE MEDAL OF 2009 CHALLENGE INTERNATIONAL DU VIN
GILBERT & GAILLARD WINE GUIDE 2010 – 83/100



Appellation	:e	AOC Anjou-Villages
Vintage	:	2006
Grape Variety	:	80% Cabernet Franc, 20% Cabernet Sauvignon
Soil	:	Argilo-sableux sur sous-sol calcaire
Plantation Density	:	1800 vines / acre 4500 vines / hectare
Alcohol	:	13.5% Vol